



### **Appetizers**

Bread and olives	6.50
Halloumi saganaki	6.50
Don Bocarte Cantabrian anchovies	8

### **Raw**

Oyster – natural or red wine mignonette sauce	6
Seabream ceviche with chilli, coriander and pomegranate	14
Exmoor caviar 10g	45

### **Starters**

Mussels la mouclade	13.50
Fish and shellfish soup	15.50
Crab linguine	16
Sashimi of tuna, salmon and scallop	19
Scallops with black vinegar, porcini and ginger	19.50
Pigeon, watercress, sauté potato, shallots and walnut dressing	12.50
Citrus salad, grapefruit and orange segments, shallots, capers and whipped feta	9.50

### **Mains**

Black cuttlefish risotto	19.50
Newlyn fish pie	20
Hake with cannellini bean, thinned mayo, capers and tarragon	26
Ray with Grenobloise sauce	31
Catch of the day	MP
Chicken schnitzel with baby gem, anchovies, crispy bacon and ceasar dressing	25
Bavette steak with chips and salad	25.50
Twice baked goat's cheese souffle'	16.50

### **Sides**

Chips	5
Green salad	5
Buttered green beans	6
Chargrilled cabbage with marmite butter	6
Cauliflower cheese	7
Chargrilled broccoli with ajo blanco	7.50

Please let us know if you need any allergen information.

A discretionary service charge of 12.5% will be added to your bill.